



WATERVIEW

The Waterview provides a secluded and beautiful waterfront setting with panoramic views of Lake Zoar, capturing the beauty of rural Connecticut and bringing glamour and elegance to your reception. While our stunning ballroom and sweeping water views make this location second to none, what truly sets us apart is our service.

WATERVIEW WEDDING PACKAGE

Private, Lushly Landscaped Waterfront Patio Areas for your Wedding Ceremony

A Dedicated Event Coordinator for Pre-Event and Day-Of Coordination

Two Personal Bridal Attendants for the duration of the Event

Your Own Private Bridal Suite with Refreshments

Five Hour Open Bar Service with Premium Brand Liquor & Beer

Bottles of Red & White Wine on Every Table

Champagne Toast for all Guests

Selection of Six Butler Passed Hot & Cold Hors d'oeuvres

Chef's Table of Seasonal Fruits, Cheeses and Hot Chaffered Samplers

Four Course Plated Dinner Service or Gourmet Buffet

Tiered Wedding Cake Prepared Onsite by our Pastry Chefs

Tablesides Coffee & Tea Service

Choice of Table Linen and Coordinating Napkin Colors

Seating Cards and Directional Cards for Inclusion in Invitations

Centerpieces of Hurricanes and Votive Candles

A deposit of \$1,000 secures your date at the time of contract



203-261-0915

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COCKTAIL HOUR

hand passed hors d'oeuvres. select six

- BLT Maki Rolls with Wasabi Mayo
- Filet Mignon Burger Bites on Brioche Roll
- Mini Tacos with Beef or Salmon
- Spanakopita with Sambuca Honey (v)
- Mandarin Orange Tenderloin Tips
- Hebrew National Franks in a Blanket with Mustard
- Mini Chesapeake Bay Crab Cakes with Remoulade Sauce
- Seared Jerk Steak on a Fried Plantain Chip with Mango Chutney
- Tuna Tartare with Asian Slaw on Crispy Wonton
- Vegetable Spring Roll with General Tso Sauce (v) (gf)
- White Truffle Potato Croquette (v)
- Pepper Crusted Sirloin with Horseradish Aioli
- Mini Corned Beef Reubens with Whole Grain Mustard
- Smoked Salmon Deviled Eggs with Caviar Garnish
- Brown Sugar Glazed Scallops Wrapped in Bacon (gf)
- Risotto Frito with Sauce Marinara (v)
- Sesame Chicken with Orange Mustard Sauce
- Negimaki/Japanese Beef & Scallion Rolls
- Chilled Mango Mini Mousse Cup (v) (gf)
- Vegetable & Edamame Dumplings (v)
- Lebanese Kofta with Tzatziki Sauce
- Tomato Bruschetta on Crostini (v)
- Shrimp with Bacon Polenta (gf)
- Mini Cone Quesadillas
- Coconut Chicken
- Shrimp Potstickers (gf)

seasonal chef's table

- Local & Imported Cheeses and Seasonal Fruits
- Array of Freshly Baked Breads with Spreads
- Chef's Choice of Seasonal & Hot Chaffered Items



APPETIZER OPTION 1

three course option • approx. 1 hour dinner service • select one

Lobster & Squid Ink Ravioli in a Saffron Cream Sauce

Antipasto Salad with Selection of Cured Meats with Marinated Vegetables *

Vine Ripened Tomato with Fresh Mozzarella, Focaccia and Extra Virgin Olive Oil (v) (gf) *

Tiger Shrimp in Phyllo with Artisan Greens in a Mango Vinaigrette *

** items can be pre-set*

APPETIZER OPTION 2

four course option • approx. 1.5 hour dinner service • select one + salad

Mushroom Risotto (v)

Individual Beef or Chicken Pot Pie in a Toasted Bread Bowl

Baked Chesapeake Bay Crab Cake with Roasted Red & Yellow Pepper Coulis

Tri-Color Ravioli, Torteloni, Orecchiette or Penne Pasta. *Accompanied by your choice of sauce:*

Fresh Tomato Basil, Alfredo, A la Vodka, Bolognese, or Creamy Pesto Sauce

With your choice of salad:

Waterview House Salad with Balsamic Dressing *

Classic Caesar Salad with Shaved Parmesan *

Spinach Salad with Bacon Dressing *

** items can be pre-set*



ENTREES

select three plus a vegetarian option • meal counts required

With advance notice, dishes can be adapted to accommodate food allergies,
and most can be made gluten free.

GRILLED FILET MIGNON

Grilled 7oz Filet with Garlic Mashed Yukon Potato, Bundled Seasonal Vegetable
and Madeira Demi Glace

DRY AGED PRIME RIB

Slow Roasted and served with Rosemary Au Jus, Garlic Mashed Yukon Potato
and Bundled Seasonal Vegetable

NYC STEAKHOUSE

Filet Mignon or NY Strip Steak in a Steakhouse Presentation
Pan Seared with Sweet Butter
Served with Creamed Spinach and Mashed Potato Cheesecake

RACK of LAMB

Four Bone Rack of Lamb in a Herb Mustard Crust served with Garlic Mashed Yukon Potato,
Bundled Seasonal Vegetable and Mint Demi Glace

GRILLED SWORDFISH STEAK

with Mango Salsa and Creamy Garlic Mashed Potato

POACHED ATLANTIC SALMON

Poached in White Wine and Served on a Fresh Tomato Ratatouille with Lemon Dill Aioli

WATERVIEW CIOPPINO

Classic Seafood Stew with Shrimp, Scallops, Crab, Swordfish and Salmon
in a Fresh Tomato and Fennel Broth with Spinach Fettuccine

CAJUN RED SNAPPER

Served over Rice with Fresh & Spicy Black Bean and Corn Salsa

PAN SEARED RED SNAPPER with PIPERADE SAUCE

Served over Mashed Potato with Green Lipped Mussels & Seared Shrimp
in a Light Saffron Cream Sauce

FRENCH CUT HERB ROASTED HALF CHICKEN

Served in an Au Jus Sauce with Seasonal Vegetables & Wild Rice Stir Fry

CHICKEN BREAST PICCATA

Served with Tri-Color Rice Medley with Seasonal Vegetables
in a Light Lemon Caper Cream Sauce

CHICKEN KIEV

Stuffed with Garlic Butter and Coated with Golden Breadcrumbs
Served with Garlic Mashed Potato & Seasonal Vegetables

WATERVIEW CHICKEN ROULADE

Deconstructed Layers of Chicken Breast, Prosciutto, Fresh Mozzarella and Spinach,
served with Tri-Color Rice Medley and Sauce Espagnole

ROASTED VEGETABLE & BLACK BEAN TOWER

Black Bean, Harvest Grain & Roasted Vegetable Medley Served on Rice Noodles.
Vegetarian and Gluten Free.

VEGETABLE ROULADE

Chickpea, Harvest Grain & Vegetable Medley Wrapped in Summer Squash & Zucchini
in a Fresh Tomato Sauce. Vegetarian and Gluten Free.



WEDDING CAKE

Design your Wedding Cake by choosing from the list of cake flavors and fillings below, and then choose from our selection of cake designs. Cake is served along with tableside coffee and tea service for your guests.

CAKES

Chocolate
Marble
Yellow
White
Spice*
Lemon
Funfetti
Red Velvet*

**Additional \$1 per person*

FILLINGS

White Chocolate Mousse
Dark Chocolate Mousse
Strawberry Mousse
Raspberry Mousse
Raspberry Preserves
Cream Cheese
Custard Cream
Cannoli Cream*

**Additional \$1 per person*

FURTHER CUSTOMIZATION

Our cakes are iced with buttercream. We can accommodate almost any design request, including fondant, with additional charges quoted by the Pastry Chef.

All designs must be submitted for review six months prior to the event.

If you choose to bring your own wedding cake, we are happy to substitute a customized cake pop as a favor for each guest.

Menu items and pricing are subject to change.

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